

DINNER SPECIALS

September 5 - 11, 2019

PAN FRIED PACIFIC OYSTERS. 14

6 pacific oysters | cracker meal | spicy louie dressing | lemon

WINE PAIR: BROADBENT VINO VERDE 10

WASHINGTON KING SALMON. 30

troll caught | washington coast king | brandy macerated local
rainier cherries | smoked almonds and brown butter
mashed potatoes | seasonal vegetable

WINE PAIR: NEFARIOUS CELLARS SYRAH 12

FRESH ALASKAN HALIBUT. 32

panko crusted | charred tomato vinaigrette
portobello mushroom risotto | basil chiffonade

WINE PAIR: LOST RIVER PINOT GRIS 10

PORK CHOP. 30

rubbed with brown sugar, coriander, juniper, and cardamom
fresh local plum coulis | mashed potatoes | seasonal vegetable

WINE PAIR: WALLA WALLA VINTERS CAB FRANC 14



AMERICAN BOURBON FLIGHT. 20



ELIJAH CRAIG SMALL BATCH BOURBON

Nose: Smooth and warm; pleasantly woody with accents of spice, smoke, and nutmeg

Taste: Delightfully complex with notes of vanilla bean, sweet fruit, and fresh mint

Finish: Long, sweet, and slightly toasty

WIDOW JANE 10-YEAR BOURBON

Nose: Aromas of butter, cream and toffee with hints of apple and raisin, accents of smoke and oak

Taste: Honey sweet on the palate with flavors of cherrywood and orange

Finish: Long, but not hot



LEGENT BOURBON

Nose: Balanced nose of mature cask aging with spicy notes

Taste: Soft oak on palate with notes of raisin date, and spice

Finish: Sweet and sippable



FARDELL FARM'S FRESH PICKED COCKTAILS

we have partnered with our friends at Fardell Farms to offer the freshest, hyperlocal fruit available directly from the farmers throughout North Central Washington - these offerings will change with the season and we will update this menu weekly

CHERRY MARGARITA. 12

sauza blanco tequila | local cherry coulis
maraschino cherry liqueur | lime juice | agave

PEACH BOURBON SMASH. 12

makers mark bourbon | local kaweah peaches | fresh mint
simple syrup | soda

PEARY TART. 12

sipsmith dry gin | pear juice | lemon juice | soda

WATERMELON GIN PUNCH. 12

hendricks gin | fresh local watermelon juice
simple syrup | lemon juice

BRUNCH SPECIALS

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OMELET OF THE WEEK

SAUSAGE & PORTOBELLO. 14

portobello | sausage | spinach | swiss cheese

BURGER OF THE WEEK

AVOCADO HAM & SWISS. 14

8oz beef patty | avocado | ham | swiss
lettuce | tomato | mayo | brioche bun

SANDWICH OF THE WEEK

FRIED OYSTER PO'BOY. 14

pan fried pacific oysters | lettuce | tomato | pickle
comeback sauce | baguette

COMES WITH CHOICE OF

*soup / house salad / northwest salad / caesar
chop chop / farro salad / fries*



CAFE MELA'S COLD BREW COCKTAIL

ICED SPANISH COFFEE. 14

gosslings 151 rum | kahlua coffee liqueur cointreau
nitro cold brew | shaken cream



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LATE SUMMER PEACH BELLINI. 12

fresh picked, local keweah peach coulis | bubbles

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maraschino cherry liqueur | lime juice | agave

PEACH BOURBON SMASH. 12

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simple syrup | soda

PEARY TART. 12

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WATERMELON GIN PUNCH. 12

hendricks gin | fresh local watermelon juice
simple syrup | lemon juice

SATURDAY & SUNDAY BOTTOMLESS MIMOSA

Enjoy our bottomless mimosa only at \$18

This is how we start weekend!

